



# MITRE TAVERN



Established in 1868

## Snacks

Bowl of Golden, Crunchy, Hot Chips	\$6.90
Wedges with sour cream & sweet chilli	\$7.90
Spring Rolls with sweet soy	\$9.90
Dim-Sims with Asian dipping sauce	\$9.90
Deep fried Prawn Rolls with dipping sauce	\$12.90
Mixed Asian Plate (for two or more)	\$26.90
Trio of Dips, served with toasted Turkish bread	\$13.50
Char-grilled chicken skewers with Satay sauce	\$13.90

## Salads and light meals

<b>Warm Tandoori Chicken Salad</b>	\$16.60
Tender chicken pieces marinated in Tandoori paste, grilled & tossed with baby Cos, cherry tomatoes, Spanish onion, cucumber & drizzled with a herb and yoghurt dressing.	
<b>Lamb Skewer Salad</b>	\$18.90
Marinated lamb fillet skewers on a bed of Moroccan style salad (corn, roasted pumpkin and capsicum) atop toasted Turkish bread, drizzled with yoghurt dressing.	
<b>Greek Salad</b>	\$13.90
Mesclun, cucumber, tomato, Spanish onion & sun dried tomato with a Bulgarian Fetta cheese crumbled throughout in a light virgin olive oil, garlic & oregano dressing.	
<b>Sweet Chilli Chicken Wrap</b>	\$15.50
Crumbed chicken pieces with salad, wrapped in a toasted tortilla with a side of chips.	
<b>Garden Salad</b>	\$8.90
Seasonal green salad mix with a light dressing	

## Mains

<b>Veggie Cannelloni</b>	\$14.90
Spinach & Ricotta Cannelloni topped with rich Napoli sauce & fresh parmesan, served with a crisp garden side salad.	
<b>Salt &amp; Pepper Squid</b>	\$18.90
Tender squid encrusted with sea salt, polenta, cracked pepper & corn flour. Deep fried & served with chips & salad.	
<b>Peri-Peri Chicken</b>	\$16.50
Grilled chicken breast, served on a bed of mash, topped with seasonal sautéed greens in a mild Portuguese sauce.	
<b>The Mitre Chicken Parmagiana</b>	\$18.50
Smashed chicken breast with a seasoned breadcrumb crust, fried until golden & topped with Virginia ham, melted cheese & Napoli, served with delicious chips.	
<b>Chicken Schnitzel</b>	\$16.90
Smashed chicken breast with a seasoned breadcrumb crust, fried until golden, served with crunchy chips.	
<b>Lasagne</b>	\$16.90
Traditional house made beef lasagne with a rich béchamel served with a fresh garden salad.	
<b>Steak Sandwich</b>	\$16.50
Open porterhouse steak sandwich served with lettuce, tomato, cheese, caramelized onions & BBQ sauce on toasted bread with a big serve of golden chips.	
<b>Mitre Burger</b>	\$15.90
Seasoned prime topside beef patty, bacon, lettuce, tomato, cheese, caramelized onions & house made tomato relish on an open toasted burger bun, served with golden chips.	

<b>Chicken Burger</b>	\$16.90
Chicken breast marinated in herbs and spices with lettuce, tomato, cheese & tarragon aioli on an open toasted bun with a side of chips.	
<b>Veggie Roesti Burger</b>	\$15.50
House made vegetable roesti (pattie made of potato, carrot, Zucchini, Celery, egg, & flour, lightly seasoned & grilled 'till golden) with tomato, lettuce, cheese, tomato salsa & a sweet capsicum jam on an open toasted bun. Served with chips.	
<b>Fish and Chips of the Day</b>	\$19.90
Mountain Goat Beer battered fish served with a house made tartare sauce, chips & salad.	
<b>Toasted Chicken and Avocado Sandwich</b>	\$17.90
Grilled Chicken Breast, Avocado and Bacon, fresh salad, garnished with parmesan and a Tarragon Aioli. Served with chips.	

## Sides

Chips	\$2.00
Salad	\$2.00
Bacon	\$2.00
Bread	\$1.00
Mash	\$2.00
Gravy	\$1.00
Vegies	\$2.00

Extra sides and substitutions will attract the above price.

## Steak

Below is a limited selection from what we have on offer in the Steakhouse - feel free to order from here; alternatively, wander upstairs and enjoy the complete menu in the restaurant.

All Steaks are char-grilled to your taste and served on a bed of seasonal greens with a sauce of your selection.

**Due to our commitment to quality, on Fridays Steaks will be available in the Steakhouse only – all other times just order at the Bar.**

<b>200gm Eye Fillet</b>	\$29
Centre-cut eye fillet, from grain fed beef. The eye comes from the tenderloin, the leanest and most tender portion of beef.	
<b>400gm Rib Eye</b>	\$37
Being on the bone, a Rib Eye provides you with a tastier steak, as the bone tends to impart more flavour as the Steak cooks.	
<b>350gm CAAB Scotch Fillet</b>	\$41
CAAB refers to the beef being Certified Australian Angus Beef, the most prized beef cattle in Australia. The Scotch fillet has a great combination of tasty fat and tender meat.	

## Desserts

<b>Seasonal Crumble</b>	\$9
Seasonal fruit, baked and served in a bowl with a layer of golden crumble on top, finished with a dollop of double cream.	
<b>Sticky Date Pudding</b>	\$9
Made in house, a rich baked pudding with chunks of sweet dates through it. Drizzled with a hot caramel sauce and a big spoonful of double cream.	
<b>Icecream as an extra</b>	\$2

If you are seeking an entirely gluten free meal, please go upstairs to the Steakhouse and order from the menu.

Whilst we can try our best to ensure any of our meals will be free of allergens such as nuts, we cannot guarantee it